

Title (en)

FROZEN FOOD PRODUCTS COMPRISING HOLOCELLULOSE AND METHODS FOR THEIR MANUFACTURE

Title (de)

GEFRORENE LEBENSMITTELPRODUKTE MIT HOLOCELLULOSE UND VERFAHREN ZUR HERSTELLUNG DAFÜR

Title (fr)

PRODUITS ALIMENTAIRES CONGELES CONTENANT UNE HOLOCELLULOSE ET LEURS PROCEDES DE PREPARATION

Publication

EP 1784082 A1 20070516 (EN)

Application

EP 05784306 A 20050804

Priority

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- US 59941404 P 20040806

Abstract (en)

[origin: US2006029710A1] Disclosed is a frozen food product composition that comprises an aqueous ingredient mixture and holocellulose in an amount effective to inhibit ice crystal growth in the frozen food product. Also disclosed is a method of preparing a frozen food product that comprises adding to the ingredient mixture prior to freezing an effective ice crystal growth inhibiting amount of holocellulose. Preferably, the holocellulose is corn hull holocellulose. Holocellulose is effective in stabilizing frozen food products, does not suffer from certain drawbacks associated with other known stabilizers, and can be obtainable inexpensively and in ready supply.

IPC 8 full level

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CPC (source: EP US)

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